

Valentine's

BUFFET DINNER MENU

COLD SELECTIONS

MIXED GREENS SALAD - Field greens, Romaine, baby spinach, shredded carrots, cucumbers, red cabbage and grape tomatoes; creamy tarragon dressing or balsamic vinaigrette

ARUGULA SALAD - Tossed with shaved red onions, Mandarin oranges, goat cheese and toasted pine nuts; tossed in lemon vinaigrette

TRADITIONAL CAESAR SALAD - Crisp Romaine leaves tossed with Parmesan cheese and lightly roasted garlic croutons in our tangy Caesar dressing

HOT SELECTIONS

CERTIFIED BLACK ANGUS FLANK STEAK - With your choice of sauce au poivre, Argentinean chimichurri or sauce béarnaise; carved by uniformed Chef Attendant

CHICKEN FRANCAISE - Scaloppine of chicken lightly egg-dipped and sautéed in a delicate lemon butter sauce; topped with a medley of diced tomatoes and chives

CRISPY PANKO & PARMESAN-BREADED PORK CUTLET - Topped with fresh mozzarella and San Marzano tomato gravy

TANGERINE-GRILLED ATLANTIC SALMON - Brushed with a tangy tangerine mustard glaze

JUMBO LUMP CRABCAKES - With ginger & scallions in a light shrimp mousseline; lightly panko-crusted, pan-seared and served with a refreshing mango beurre blanc

PENNE PASTA - In a tomato vodka cream sauce

ACCOMPANIMENTS

Rice Pilaf

Buttermilk Mashed Potatoes

Balsamic-Braised Carrots

Steamed Broccoli

Rolls and whipped butter

Coffee, decaffeinated coffee, tea

DESSERT

SERVED

TIRAMISU - Italian sponge cake soaked with an espresso syrup and layered with a mascarpone and Marsala cream; topped with cocoa, whipped cream and chocolate shavings